

THE EXQUISITE SIT DOWN MEAL:

Crafting Edible luxury.

A Seven Courses Menu

-Bottarga caviar with lemon and white chocolate



-Cured salmon with a hummus & tahini sauce served with an apple and celery ice cream



-Langoustine with a honey vinaigrette & pea coulis



-Foie gras with plum & macadamia



-Sole celeriac accompanied by beurre noisette hazelnut sauce



-Filet mignon with dauphin Oise potatoes & accompanied by onion puree & vegetables

or

-Sea bass with Pea puree accompanied with Confit Potatoes & Bouillabaisse sauce

or

-Free range Chicken drumstick confit with fondue potatoes served with braised courgettes



-Authentic Greek sheep yogurt panna cotta served with a pomegranate granita

*Please note 2 Chefs live station is mandatory for this menu & is a further cost of 700 Euros plus VAT
The Exquisite Sit down Banquet is 125 Euros per person Plus VAT*



THE GASTRONOMIQUE EPICURE SIT DOWN MEAL:

The art of Fine Dining

A Five Courses Menu

- Amuse – Bouche:

Bottarga caviar / lemon and white chocolate

- Stage 1:

Cured Norwegian salmon with pickled potatoes accompanied with sour cream sauce and fill oil.

- Stage 2:

King Prawns with garlic and ouzo sauce.

- Main:

Sizzling Beef medallions with koumantaria mushroom sauce and dauphin Oise potato

- Desert:

Authentic Greek sheep yogurt panacotta with pomegranate granita

**Please note 2 Chefs live station is mandatory for this menu & is a further cost of 700 Euros plus VAT*

The Gastronomique Epicure Sit down Banquet is 115 Euros per person Plus VAT



BANQUET GOURMET MENU

DIPS & BITES

Choice of 4 items from below

- ✓ Yogurt
- ✓ Spicy cheese
- ✓ Tarama
- ✓ Hummus
- ✓ Tzantziki
- ✓ Tahini
- ✓ Aubergine salad
- ✓ Olives: black, green, stuffed

SALADS

Choice of 2 items from below

- ✓ Beetroot salad
- ✓ Potato salad
- ✓ Apricots and figs salad (ice berg, lollo rosso, pine nuts, dried figs, dried apricots, apricot sauce)
- ✓ Green salad (chestnut, dried fruits and nuts, thyme honey, olive oil, balsamic vinegar)
- ✓ Greek (tomato, cucumber, pepper, onion, feta cheese, olives, spearmint)
- ✓ Village (lettuce, cabbage, tomato, cucumber, feta cheese, olives)
- ✓ Santorini (tomato, onion, feta cheese, oregano)
- ✓ Rocket (rocket, sundried tomatoes, parmesan, basil, olive oil, balsamic vinegar)
- ✓ Prawn salad (lettuce, prawns, cocktail sauce)
- ✓ Goat cheese salad (green and red salad leaves, figs, hazelnuts, cherry tomatoes, goat cheese and orange and honey sauce)
- ✓ Roquefort (Roquefort, brown bread, curly lettuce, tomato, garlic)
- ✓ Caesar (lettuce, bacon, parmesan, croutons)
- ✓ Spinach salad (goat cheese, nuts, strawberries)
- ✓ Pasta salad (penne, avocado, bacon, peppers, tomato, rocket)

PASTA

Choice of 2 items from below

Rigatoni with ham, bacon, fresh cream and cheese baked in the oven

- Cannelloni with** Minced meat
- ✓ **Cannelloni** with Spinach and feta cheese
- Cannelloni** with Chicken and mushroom

Lasagne with Minced meat

- ✓ **Lasagne** Vegetarian



Or a Choice of the following pasta, with a filling from below

Penne, Farfalle or Tricolored

All of these will be baked in the oven with a crusty cream cheese sauce. Please choose a filling from below

Choice of Filling

✔✔ **Florentia** (spinach, cherry tomatoes, sundried tomatoes, mushrooms)

Carbonara (bacon, egg, milk, fresh cream, parmesan)

✔✔ **Napolitano** (tomato, onion, thyme, basil)

Salmon (fresh cream, vodka, dill)

Bolognaise (minced meat, tomato sauce)

Seafood with fresh tomatoes and ouzo

CHICKEN

Choice of 1 item from below

Chicken breast fillet marinated in yogurt and oregano

Chicken breast fillet, mushrooms, fresh cream, brandy, tarragon

Chinese (chicken, ginger, carrots, peppers, onions)

Stuffed chicken with vegetables strips and veloute chicken sauce

Chicken on the skewer (Traditional Chicken Souvla)

PORK

Choice of 1 item from below

Fillets with mustard, mushrooms, fresh cream
Fillets with sundried tomatoes and honey with balsamic vinegar sauce

Pepper pork fillets

Fillets with prunes and mustard sauce

Fillets sauteed in champagne sauce with prunes

Fillets sauteed in commandaria sauce

Spare ribs with Hoisin sauce (strong, medium, mild)

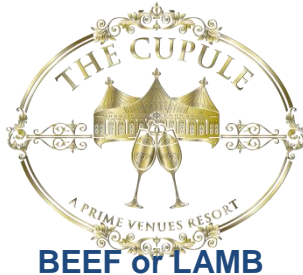
Pork fillets with Diane sauce

Gammon with pepper fruit sauce

Pork stuffed with spinach and Jack Daniels sauce

Pork skewer with vegetables and teriyaki sauce (4 pieces per skewer)

Pork on the skewer (Traditional Pork Souvla)



BEEF or LAMB

Choice of 1 item from below

Oven baked beef with onions Stroganoff
Beef Emincé with fresh cream and mushrooms
Beef fillet medallions with a Diane Sauce
Beef fillet medallions with a Pepper beef fillet
Beef with vegetables and teriyaki sauce
Beef fillet medallion in mushroom sauce with truffles
Beef fillet medallion in spicy three pepper sauce
Roasted lamb Chops in a gravy sauce
Lamb Kleftiko
Lamb on the skewer (Traditional Lamb Souvla)

SEAFOOD

Choice of 1 item from below

Salmon with a selection of fresh cream, coriander or dill sauce
Poached salmon with lobster sauce
Prawns Saganaki cooked in feta cheese and tomato
Salmon skewer with vegetables
Oven baked fish fillet with tomatoes and oregano or dill sauce
Grilled swordfish with balsamic vinegar and olive oil sauce

POTATO

Choice of 1 item from below

Oven baked with onions, tomatoes and cinnamon
Lyonnaise
Stuffed (cheese, ham, bacon, bechamel)
Anna – oven baked with fresh cream and cheese
Gratin Dauphinois
With beer and thyme
Jacket
Puree

RICE

Choice of 1 item from below

Basmati
Basmati with cardamon flavor
v v With mixed vegetables
With peppers
Wild Rice & mushrooms
Sauté with vermicelli
Deep fried rice
Rice with Seafood



VEGETABLES

Choice of 1 item from below

Stir fried vegetables (broccoli, cauliflower, carrot)

Cauliflower Au Gratin

Oven baked broccoli with potatoes, fresh cream and cheese

Fried aubergines with tomatoes and feta Grilled season vegetables

Stuffed vegetables with minced meat or vegetarian (zucchini, aubergines tomatoes)

Teriyaki Mushrooms with olive oil and lemon sauce or stuffed

Sweet Corn on the cob

Green beans and artichokes with tomato sauce

***CARVERY LIVE COOKING STATION**

Choice of 1 item from below, will be carved and served at a live cooking station, with sauces.

Roast Leg of Lamb

Roast Leg of Pork

Pancetta

Beef Entrecote

Spare Ribs

**Please note a live carvery station is a further cost of 350 Euros*



SWEET & DESSERT STATION MENU

Choice of 3 items from below

Mini Strawberry tart

Mini Chocolate éclair

Mini Chocolate truffle

Mini Cheesecake

Galaktoboureko (Traditional cream pie with filo pastry and honey syrup)

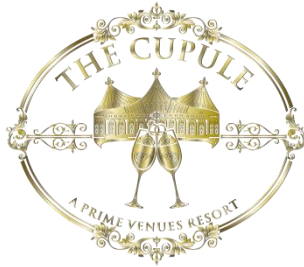
Mini Paklava

Home made Biscuits

Sweet Counter

Fruit Platter

The Gourmet Buffet is 85 Euros per person Plus VAT



THE CUPULE MEZE MENU

All the items from below will be served

(all will be served with Crudités, Pitta Bread and Village Bread)

Greek Yoghurt

Hummus Dip (*Hummus is a dip on made from toasted ground hulled sesame seeds*)

Tahini Dip (*Tahini recipe with canned chickpeas, garlic, tahini and olive oil*)

Tzatziki (*Tzatziki recipe with Greek yoghurt, garlic and cucumbers*)

Greek salad (*Greek Salad is Tomatoes, onions, Fetta cheese & Oregano*)

Santorini Salad (*Santorini Salad is Tomatoes, cucumbers, peppers, onions, Fetta cheese, olives & mint*)

Greek Delicatessen

Black Olives

Green Olives

Olives with garlic

Fetta Cheese with Oregano and virgin olive oil

Annari Cheese infused with spices

Grilled Halloumi

Grilled Lountza

Pastitio (*Traditional Cypriot dish of Pasta baked in the oven with mincemeat and topped with crusty cream cheese sauce*)

Bougouri (*Cypriot Cracked wheat*)



Keftedes (Traditional Meat balls)

Pork Skewer

Spare ribs

Oven Potatoes

Kleftico (Lamb stew)

The Cyprus Meze is 65 Euros per person Plus VAT



THE FLAMES BARBEQUE MENU

Choice of items from below

(all will be served with Crudités, Pitta Bread and Village Bread)

Greek Yoghurt or Tzatziki

(Tzatziki recipe with Greek yoghurt, garlic and cucumbers)

Tahini Dip or Hummus Dip or Tarama Dip

(Hummus is a dip on made from toasted ground hulled sesame seeds)

(*Tahini recipe* with canned chickpeas, garlic, tahini and olive oil)

Greek salad or Santorini Salad

(Greek Salad is Tomatoes, onions, Fetta cheese & Oregano)

(Santorini Salad is Tomatoes, cucumbers, peppers, onions, Fetta cheese, olives & mint)

Greek Delicatessen

Will include all the items from below

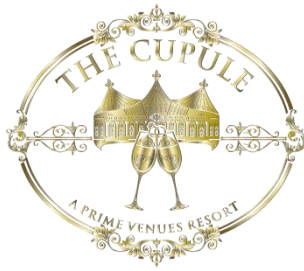
Black Olives

Green Olives

Olives with garlic

Fetta Cheese with Oregano and virgin olive oil

Annari Cheese infused with spices



Pastitio Or Mousaka

(Traditional Cypriot dish of Pasta baked in the oven with mincemeat and topped with crusty cream cheese sauce)

(Traditional Cypriot dish of Mincemeat, Potatoes and Aubergines baked in the oven and topped with crusty cream cheese sauce)

All items from below will be served

Chicken Skewer (Traditional Chicken Souvla)

Pork Skewer (Traditional Pork Souvla)

Spare ribs

Oven Potatoes

Rice

The Flames BBQ Menu is 55 Euros per person Plus VAT